ROBERTO'S DELUXE

FINEST QUALITY — EST.2022 — OYSTERS AND FINE FISH

STARTERS

Shrimp Chowder — Cup 9 / Bowl 14
Corn, Bacon, Croutons

***Crudo of the Week** — 17
Ask Your Server For This Week's Inspiration

Smoked Trout Dip — 15
Horseradish, Pickles, Lemon, Sesame, Lavosh

Roberto's Ceviche — 18
Shrimp, Mahi, Aguachile, Cucumber, Avocado, Sesame Seed

***Tuna Tartare** — 17
Crispy Rice, Ponzu, Spicy Mayo

Blue Crab Fritter — 19
Artichoke Mayo, Celery, Fine Herbs

Salt & Pepper Calamari — 16
Jalapeno, Dried Chilis, Scallion, Sambal

Char-Grilled Oysters — 21
Bacon, Jalapeno, Breadcrumbs

Crispy Octopus — 22
Chili, Honey, Soy Pickles, Yuzu

Wonton Tuna Nachos — 24
Avocado, Sesame, Wasabi Aioli, Black Garlic, Sweet & Spicy

Mussels & Clams — 24
Garlic, White Wine, Chili Flakes, Anchovy, Crispy Bread

Peel and Eat Shrimp 1/2 or Full LB — 17/33
Responsibly Farmed, Naturally Sweet, Exceptionally Fresh.

SALADS

Roberto's Baby Kale — 12
Caesar Dressing, Torn Croutons, Parmesan

Georgia Fancy Lettuce — 12
Maple, Apple, Almond, Cranberry, Everything Spice

Avocado Green Goddess — 12
Parmesan, Pumpkin Seeds, Egg, Red Onion, Radish

Add Protein:
Shrimp 12 *Chicken* 10

SIDES

Roberto's Hushpuppies 10
Crawfish, Pepper Jelly, Scallions

Crispy Fingerling Potatoes 9
Chili Crisp Mayo, Scallions, Peanuts, & Cilantro

Grilled Sourdough Bread 5
Saffron Rouille

White Cheddar Grits 8
Anson Mill, Georgia

House Fries 8
Malt Aioli, Fine Herbs

Fettuccine 8
Parmesan -Butter or Tomato

Simple Green Salad 9
Mixed Greens, Cucumber, Tomato, Choice of Dressing

Collard Greens 7
Bacon, Pepper Vinegar

Coleslaw 6
Creamy Jalapeno Dressing

Brussel Sprouts 11
Bourbon Maple, Candied Pecans, Granny Smiths, Creme Fraiche

Broccolini
Hummus, etc etc

TBD

SUNDAY ONLY SPECIAL

Crab and Shrimp Boil $60

1 LB Snow Crab Legs, 1/2 LB Shrimp, Sausage Corn on the Cob, Baby Red Potatoes & Parker Rolls

TODAY'S CATCH

Choose from : Garlic Lemon Butter , Salsa Verde, Roasted Tomato, or Drawn Butter

Gulf Red Fish — 27
Mild, Sweet, Firm, & Buttery. Best Blackened.

Georgia Rainbow Trout — 25
Delicate, Buttery, Sweet. Try It Grilled.

***Atlantic Salmon** — 26
Rich, Buttery, Silky, Sweet, & Luxurious

Prince Edward Island Scallops U-10 — 45
Sweet, Buttery, Delicate, & Succulent. Best Sautéed.

***Pacific Yellowfin Tuna** — 25
Meaty, Lean, Sweet, & Savory. Try It Blackened.

Florida Red Grouper — 30
Mild, Sweet, Flaky, & Buttery. Try it Blackened.

Snow Crab Legs 1/2 or Full LB — 30/50
Steamed And Served With Drawn Butter

Large Stone Crab Claws 1/2 or Full LB — MKT
Chilled, Served With Drawn Butter and Roberto's Mustard

HOUSE SPECIALTIES

Baked Salmon in Parchment — 34
Parsnips, Fennel, Tomato, Scallions, White Wine Herb Butter

Whole Snapper — 48
Sweet Heat Jerk, Napa Cabbage Slaw

***Blackened Tuna with Crispy Rice** — 32
Crispy Fried Rice, Soy, Scallions, Peanuts, Black Garlic

Redfish with Rock Shrimp — 36
"New Orleans BBQ", Rock Shrimp, Lemon, Scallion

Fish and Chips — 30
Beer Battered Grouper, Malt Aioli, Dill, Lemon

Shrimp Fettucine — 34
Garlic Conserva, Jalapeno, Bread Crumb, Trout Roe

Fisherman's Stew — 34
Shrimp, Mussels, Clams, Grouper, Rouille, Sourdough

Maine Lobster Roll — 39
Mayo, Lemon, Dill, Drawn Butter, Fries

Grouper Sandwich — 27
Sautéed, Blackened, or Fried, Remoulade, Pickles, Slaw, & Fries

Low Country Boil — 26
Shrimp, Andouille, Corn, Red Potatoes, Lemon, Scallion, Old Bay Butter

BEYOND THE CATCH

Roasted Half Chicken — 26
Heirloom Carrots, Hakurei Turnips, Spiced Oregano Yogurt, Chickpeas

***Wagyu Flank Steak** — 40
Chimichurri, Bone Marrow Butter, Fries

Double Stack Burger — 20
American Cheese, Red Onion, 50/50 Sauce, Pickles, Fries

Mushroom Risotto — 24
White Truffle, Oyster & Shiitake Mushrooms, Parmesan

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

Saltwater Social Hour : Tuesday-Sunday 3:00 - 5:30 $24 Dozen Chef's Select Oysters

Lunch: Tuesday-Sunday 11:30 - 3:00

Dinner: Sunday, Tuesday-Thursday 4:00 - 9:00 / Friday & Saturday 4:00 - 10:00

www.robertoswoodstock.com / 770-395-9592

Signature Cocktails

ROBERTO'S DELUXE — FINEST QUALITY — EST.2022 — OYSTERS AND FINE FISH

(NA) Ginger Snap
Pear Monin, Fresh Lime juice, Muddled Ginger root, topped with Ginger ale 9

Survive the Night *1792 Small batch, Aperol, Banana Liquor Grapefruit, Lemon, & Simple* 15

Gummy Bear *Mutiny Island Vodka, Cointreau, White Cranberry, Lime Juice, & Pear Monin* 14

Salted Blueberry Squeeze *Devil's Grin Gin, Elderflower Liquor, Lemon, & Blueberry simple, Egg white* 14

Gingered Guava-rita *Siempre Plata Tequila, Guava Puree, Lime, Ginger Cordial* 15

Caribbean Fever *Siempre Reposado Tequila, Caribbean Pineapple, Lime, Agave, Sparkling Ginger Pineapple* 15

Mango Smoke Show *Convite Mezcal, Triple Sec, Lime, & Mango Puree* 15

Sangria

Ginger Blackberry 10
Red Wine, Brandy, Crème de Mure, Triple Sec, Demerara Syrup, Cranberry, Ginger Cordial

Grapefruit-Honey 10
White Wine, Grapefruit, Orange, Lemon, Honey-Grapefruit Cordial, Rye Whiskey

Fever Tree Spritzers

non- alcoholic version 9

Yuzu Mojito 12
Vodka, Lime juice, Agave, Mint, Sparkling Yuzu & Lime

Blueberry Elderflower 12
Vodka, Blueberry, Lemon, Simple, Sparkling Elderflower Tonic

Gingered Passionfruit & Pineapple 12
Vodka, Pineapple, Passionfruit, Sparkling Pineapple Ginger

Peach Julip #2 12
Vodka, Peach Nectar, Mint, Lemon , Sparkling Sicilian Lemonade

Sparkling

Prosecco Santa Marina, NV, ITA 10/40

Cava Brut Chic Barcelona, NV, ES 10/40
35% Macabeo, 35% Xarel.lo, 30% Parellada

Champagne Brut Collet, NV, FR 85
50% Meunier 30% Chardonnay 20% Pinot Noir

Rosé & Sparkling Rosé

Prosecco Rosé Torresella, DOC , ITA 12/48

Bieler Père et Fils Rosé, Côtes de Provence, FR 12/48

Non-Alcoholic

Sauvignon Blanc Plus & Minus, Non-Alcoholic 12/48

White Wine

Pinot Grigio, Banfi Le Rime, *Toscana, ITA* 11/40

Pinot Gris, Hugel & Fils Classic, *Alsace, FRA* 67

Sauvignon Blanc, O&T Touraine, *Loire, FRA* 10/40

Sauvignon Blanc, Champion, *Marlborough* 12/48

Sancerre Comte de Chevalière, *Loire Valley, FRA* 92

Vermentino, Litorale Val delle Rose, 14/56
Maremma Toscana, ITA

Albariño Cadre Sea Queen 17/64
Edna Valley - San Luis Obispo Coast, CA

Chardonnay, Damien Martin 17.5/64
Macon Verze Controlee, FRA

Chardonnay, Panthera *Russian River, CA* 20/80

Chardonnay, Rombauer *Carneros, CA* 125

Draft Beer

Succulent House Lager 5.0% 6

Reformation Brewery IPA 6.5% 7

Beer Cans & Bottles

(NA) Peroni Nastro Azzurro 0.0% 6.5

Michelob Ultra Light Lager 4.2% 6

Pilsner Urquell Pale Lager 4.4% 6

Sweetwater 420 Extra Pale Ale 5.7% 7

Corona Pale Lager 4.6% 7

Guinness Stout 4.2% 7.5

ATL Hard Cider Co. Crisp Apple 5.9% 7

Tipsy Tuesday

Survive the Night 9

Wine Down Wednesday

1/2 Priced Select Bottles
Join us each Wednesday for a fine selection of bottles of wine for half the price. Limited Supplies

Thursday Martinis & Music

Specialty Martinis 5

Saturday & Sunday Lunch

Bloody Mary 8 & Mimosas 5 / 10

Red Wine

Pinot Noir Réserve de Marande 12/40
Pay d'Oc FRA

Pinot Noir Willakenzie Estate 22/76
Willamette Valley, OR

Cabernet Sauvignon Raeburn *Sonoma, CA* 16/64

Merlot NorthStar *Columbia Valley, WA* 60

Cabernet Sauvignon Faust, *Napa Valley, CA* 115

Tempranillo Numanthia Termes, *Toro, ES* 64

Tempranillo Vina Alberdi Reserva Tinto 72
La Rioja Alta Rioja, ES '21

Bordeaux Les Cadrans de Lassègue 90
Saint-Emilion Grand Cru, FRA

Nero d'Avola, Lamuri DOC, IT 15/56

Syrah Gainey *Santa Ynez Valley , CA* 56